



## Brouwer's Seasonals & Classics

**Pommes frites.** True Belgian fried potatoes. small **4**, medium **5.5**, large **7**

Choose one of the following dipping sauces: mayo, aioli, rémoulade, Bourbon dragon sauce, chipotle mayo, or curry ketchup. Extra sauce **.75**

**Hand-Crafted Soups.** Served with organic bread. Ask your server about our daily specials.  
Cup **4.5** Bowl **6**

**Cheese plate.** Abbaye St. Mere *raw cow, France*; Alpine Farmhouse *Daphne's Creamery, Ca*; Bleu D' Auvergne *French Bleu*; Cana de Cabra *soft goat, Spain*. Local wildflower honey and sea salted walnuts, dates, crackers. **13**

**Appetizer plate.** Garlic-shallot spread, Zoe's salami and pepperoni, Vermont white cheddar, Bleu D' Auvergne, house-smoked salmon. Served with crackers, baguette, olives, crème fraîche, medium frites. **21**

**Breakfast Croissant Deluxe.** Smoked bacon, black forest ham, organic egg over easy, white cheddar, Aardvark hot sauce, toasted croissant. **8** A la carte.

**Brouwer's salad.** Baby spinach & red onions tossed with our dijon-sherry vinaigrette. Topped with toasted hazelnuts and gorgonzola. **8.5**

*Add chopped crispy bacon 2, Grilled chicken breast 3, Sautéed prawns 5, Small Brouwer's. 5*

**Steak Caesar.** 6 oz porter marinated flat iron steak, romaine, duck fat croutons, grana padana, lemon. **15**

**Beet and Endive.** Boiled red beets, Belgian endive, toasted pecans, California chèvre over a bed of mixed baby greens with balsamic vinaigrette. **10** *Add grilled chicken breast 3, Prawns 5.*

**Bier Cioppino.** Prawns, mussels, and true cod in a tomato and Hoegaarden *Wit* stew with orange zest, saffron and Thai basil, grilled garlic baguette. **17**

**Traditional Mussels and frites.** Penn Cove mussels. Sautéed shallots and garlic in a white wine cream sauce. Served with fresh baguette. **14**

**Brouwer's Mussels and frites.** Penn Cove mussels. Sautéed carrots, celery, onions, and leeks in a witbier cream sauce. Served with fresh baguette. **15**

**Stoofvlees.** Traditional Belgian stew made with American Kobe Beef, bacon and St. Bernardus *Abt 12*, served over a bed of pommes frites with thyme crème fraîche. **14.5**

**Steak frites.** Grilled Oregon natural grass fed beef. Belgian Grand Cru reduction sauce. 12oz New York. **22.5** 10oz Kobe Shoulder Tender. **19** *Add whisky cream sauce. 3.5, Bleu cheese. 2.5*

**True cod and frites.** Fresh Alaskan true cod filet battered in Port Townsend *Reel Amber*. Served with rémoulade and choice of dipping sauce. **12.5**

*Sandwiches served with a side of frites, substitute a cup of soup or Brouwer's salad for 1.50*

**Lamb Burger.** 8oz Oregon grass fed lamb ground in-house with spicy Merguez seasonings topped with julienned roasted red peppers, chipotle mayo, and fresh mozzarella. Served on a fresh baked roll. **14**

**Lamb "Deluxe".** Bacon, arugula, caramelized onion, Mama Lil's peppers, aioli, white cheddar. **16**

**Falafel Sandwich.** House-made falafel patty on organic focaccia with Mediterranean salsa, dragon sauce. Vegan upon request. **10**

**Croque Monsieur.** Melted parmesan and Emmenthaler cheese, Columbia bread, black forest ham. **9.5**  
*Add an organic egg. 1.5*

**Croque Savoyard.** Parmesan, Emmenthaler, roasted red peppers, basil, tomatoes. **9** *Add an organic egg 1.5*

**Brouwer's Speakeasy.** Smoked turkey, apple wood smoked bacon, baby greens, tomato, red onion, dill havarti, honey dijonnaise, organic croissant. **12.5**

**See reverse side for specials and desserts**



## Specials

Available daily 11am-3pm, & 5pm-10pm (Sun-Wed), 5pm-11pm (Thurs-Sat)

**Appetizer.** Graavlax made in-house with fresh sockeye salmon, dill aquavit and sea salt. Crème fraiche, crostini, pickled red onion, arugula, fried capers. **10** *Pairs nicely with Old Ballard Midsommar Dill Aquavit. 6*

**Sausage.** House-made Cajun pork sausage grilled over a bowl of chicken and okra gumbo with dirty rice. **13**

**Vegetarian.** Grilled asparagus and mushrooms over rosemary polenta with spicy marinara, grana padana. **10** *Add grilled chicken breast 3, Prawns 5.*

**Sandwich.** Brouwer's grinder with Zoe's natural uncured sopressata, pepperoni and black forest ham, Mama Lil's and banana peppers, red onion, provolone, honey dijonaise and greens on a hoagie roll. **12** *A la carte.*

**Chef's Cut.** Beer-brined Moulard duck breast lightly smoked and seared to medium-rare with a bourbon-peach glaze, sweet potato and poblano hash, fried organic egg, grilled toast points. **19**

**Seafood.** Fresh Alaskan Sockeye salmon burger made in-house topped with Mama lil's sweet pepper and Thai basil aioli, tomato, fennel, red onion and arugula on a Kaiser roll. **13** *Served with a side of frites, substitute a cup of soup or Brouwer's salad for 1.50*

## Desserts

### House-made specialties

**"Bier float"** *Stout 7* or Lindeman's *Framboise 9*, two scoops of vanilla bean ice cream.

**Cheesecake.** *See server for current seasonal offerings. 6.5*

**Crème brûlée** infused with Belgian Tripel, blueberries. **6**

**Gaufre Liège.** Cinnamon-vanilla waffle with caramelized sugar. Red wine poached pear. Vanilla bean ice cream. **7**

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Our house-made mayonnaises contain raw egg. Our steaks are cooked to order.  
Consuming undercooked or raw food may cause food borne illness.

Our chicken is free-range, all natural, our beef is all natural "never-ever program" cattle.  
Our produce is local, seasonal, and sustainable whenever possible.

Our bread is local, artisanal, and organic.  
Our seafood is seasonal & sustainable.

Although we do not accept reservations  
a courtesy call for parties of 12 or larger would be appreciated.  
No separate checks please. For groups of 8 or larger, an 18% gratuity will be added.  
An 18% percent gratuity will be added to credit cards left open.

**See reverse side for seasonal and classic menu items**